

## Fastest Yeast Bread

Slightly modified from [How to Cook Everything](#) by Mark Bittman

### Ingredients:

- 3 cups all-purpose or bread flour, plus more as needed
- 2 teaspoons instant yeast
- 1 teaspoon coarse kosher or sea salt
- 1 cup warm water, plus more if necessary
- ¼ cup olive oil
- 1 teaspoon dried or 1 tablespoon fresh rosemary (optional)
- Coarse salt to taste (optional)

### Steps:

1. Combine the flour, yeast, rosemary and salt in a food processor. Turn the machine on, add the water all at once through the feed tube, then add the olive oil more gradually through the feed tube, and process for about 30 seconds total. Add water by the tablespoon if necessary, until a ball forms. In the unlikely event that the mixture is too sticky, add flour, a tablespoon at a time.
2. Turn the dough onto a floured work surface and, by hand, shape the dough into a flat round or long loaf, adding only enough flour to allow you to handle it. Place the dough on a baking sheet and let rise (covered) in the warmest place in your kitchen for about 30 minutes.
3. Preheat the oven to 425°F while the dough is rising.
4. Brush the loaf with water, sprinkle it with coarse salt if you like, and bake on sheet (or slide it onto a pizza stone) for 15 minutes. Lower the heat to 350°F and continue baking until done – the crust will be golden and crisp – about 30 to 45 minutes more.
5. Remove and cool on a wire rack before serving.